



In honor of the *Drunken Red-nosed Honey Bee* that played a pivotal role in *Daughters of the Bride*, Susan Mallery presents three delicious recipes using honey. For downloadable recipes including full-color photographs, visit [DaughtersoftheBride.com](http://DaughtersoftheBride.com).

## Roasted Acorn Squash Bisque

- 1 acorn squash
- ½ C diced onion
- 2 carrots, diced
- 1 stalk of celery, diced
- 2 Tbsp butter
- 1 clove garlic, minced
- 1 tsp fresh ginger, minced (optional)
- ¼ C honey
- 4 C vegetable broth or chicken broth
- ½ tsp salt

### INSTRUCTIONS:

Preheat the oven to 425. Halve the acorn squash. Scoop out and set aside the seeds. Place the cut side of the squash down in a 13x9-inch pan with about one inch of water. Roast until the skin is pierced easily with a fork, about 40 minutes. Allow to cool, then remove the skin and roughly chop the squash.

While the squash is roasting, rinse the seeds and get rid of the excess squashy bits. Pat dry with paper towels. Spread out on a rimmed baking sheet. Drizzle with oil and sprinkle with salt. Stir to coat all of the seeds. After you take the squash out of the oven, let the oven cool to 325 degrees. Roast the seeds until golden brown, stirring every 5-10 minutes. Set aside.

Melt the butter in a soup pot over low heat. Sauté the onion, carrots, and celery for about five minutes. Add the garlic and ginger and sauté another 30 seconds. Add the honey, broth, salt, and squash. Raise to a boil, then lower the heat and simmer for 10 minutes. Blend the bisque in a blender or in the pot with an immersion blender.

Serve warm, sprinkled with a few of the roasted squash seeds